

*The  
National  
Agricultural  
College*

# GLEANER



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**FOR THE FAN - - A SPECIAL RESUME  
OF THE 1957 FOOTBALL SEASON**

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# Gleaner

NATIONAL AGRICULTURAL COLLEGE

DOYLESTOWN, BUCKS COUNTY, PENNSYLVANIA

VOL. LIII

WINTER, 1958

No. 1

*Let the farmer for evermore be honored in his calling, for they who labor in the earth are the chosen people of God.*

THOMAS JEFFERSON

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National Agricultural College

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# Safeguarding Our Foods

by Al Carp '58

Due to our food and drug laws Americans have for over half a century been assured of eating the most wholesome food and using the most safe and pure drugs in the world. It has been 51 years since Federal food protection has been assured us, in the form of the Pure Food and Drugs Act and the Meat Inspection Act of 1906.

Food laws of one form or another have been in practice since ancient times. Early Hebrew and Egyptian laws governed the handling of meat; Greek and Roman laws sought to prevent the watering of wine. In the Middle Ages, the Grocers' Guild appointed the first public English food inspectors. In 1202, King John ordered the first protective Anglo-Saxon food law. In 1718, a law was passed to fine persons 20 pounds if they were found adulterating coffee with any foreign substance.

Food regulation in the U. S. was started by Massachusetts in 1784. In 1850, California passed a pure food and drink law. By 1900 most states had similar laws, but there was no one binding law. What may have been legal in one state, was illegal in another. The problems presented by this situation became unbearable and Federal regulation became a necessity for interstate commerce.

Canning and chemical preservatives were becoming important even prior to 1900 and additives to the foods and processes carried out by processors were often deleterious to the foods and the consumer. Because of the wide use of "sure cure" patent medicines, Federal food and drug legislation became a dire necessity.

In 1883, Indiana's State Chemist, Dr. Harvey W. Wiley, was appointed chief chemist of the U.S.D.A. In effect he is the "hero" of this article, for after many investigations, experiments, legal battles and debates, Congress finally passed and President Roosevelt signed his proposal in 1906: The Foods and Drug Act, and the Meat Inspection Act.

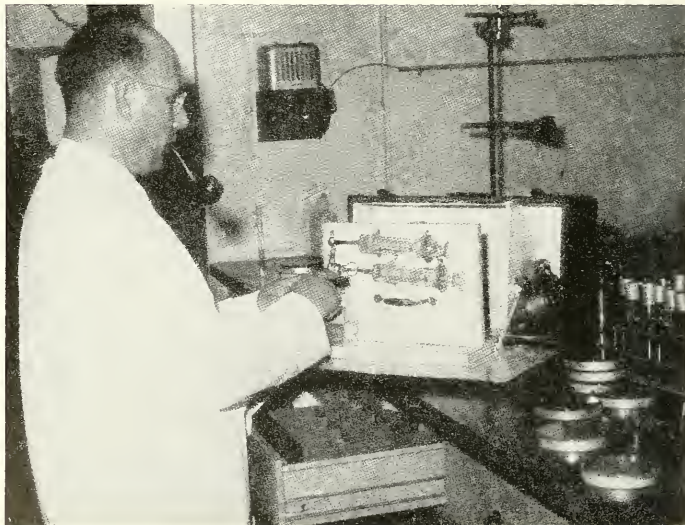
While the Pure Foods and Drug Law of 1906 was undoubtedly the strongest law of its kind, it soon lagged behind the rapid progress in the field. There were rapid and remarkable advances in the production of crops and livestock, and, in the manufacturing, processing, and distribution of foods and drugs. More legal control was needed for drugs. Fly-by-night operators, quacks, charlatans, and "guaranteed" cures had to be eliminated. Controls over cosmetics and mechanical treatment devices were lacking in the 1906 law. Official standards for everyday foods were needed. New inspection methods and standards for manufacturing organizations were strongly urged, and the housewife desired more information on labels.

Consequently, in 1938, Congress passed the present Food, Drug, and Cosmetic Act which corrected most

of the previous law's weaknesses. The purpose of the present law is to insure that foods, drugs, therapeutic devices and cosmetics shipped in interstate commerce, or imported into the country, are pure and wholesome, safe to use, made under sanitary conditions and truthfully labeled. As an additional safeguard, the safety of every new drug must be proved to Food and Drug Administration scientists before it may be marketed. Between 1938 and 1950, FDA scientists have evaluated more than 10,000 applications for the sale of new drugs and have passed more than 7,000.

The Federal Food, Drug and Cosmetic Act is in contact with the public through the label. With the present trend toward supermarkets and pre-packaging, the label statements are becoming increasingly important. The label tells the truth, in plain sight and

*(continued on page 18)*



FDA bacteriologist at work.

# EDITORIAL

## The Challenge! Agricultural Science

Headlines: Sputnik! Danger of Atomic War! American People Aroused! NATO! Rumbles Inside Russia! All these topics have been prominent in the American people's minds during the last few months. What does all this mean to us, a few college-men with a scientific training in agriculture?

Perhaps it means more than meets the eye. Throughout our great nation re-echoes the need for better trained men—scientists, engineers, technicians, and many more. The challenge was here before, but it is greater now than ever. Already our jammed colleges are trying to fill the needs, and cannot.

As students of science, it is not fitting for us to sit back and proclaim independence of all these out-cries. The need for scientifically-minded men includes *us!* We are obtaining a highly technical education, and that puts us on the line. We have a decision to

make that is not an easy one. Can we accept this challenge as our own?

When we push these noisy demands off our laps, it is not the hardest road we take, neither is it the best. Anyone can say that all this nation needs is guided-missile experts, and once again we will be back in our cozy little shells of unconcern. The outlook must be broader than that. For the first time in our nation's history, our homes and our own country has been threatened *first!* Our enemies are not trying to overcome us by round-about means. They are concentrating their efforts on bettering our previously unchallenged strength of science and "know-how." To do this they are turning out 3 and 4 times as many highly-trained scientists and engineers as we do, and it will not be long before they will be ahead of us in total numbers, too far for us to catch up. But the enemies are not

producing only guided missile men and war machine experts. The greatest percentage of their graduating youth are men just like us—trained to the highest degree in a science that is basic to the strength of any nation.

Agriculture is first in the minds of leaders of nations, whether they be president, prime minister, dictator, or king. For, on what else can an army move, can industries produce, can a population exist, if farm products are poor or scarce.

The generations of men that have carried the burden of producing the nation's first needs are ready to hand it down to us. The responsibility is great. Can we carry it farther than they did, or are we content to ride on their achievements?

Our future comes from one direction. Let us keep looking that way.

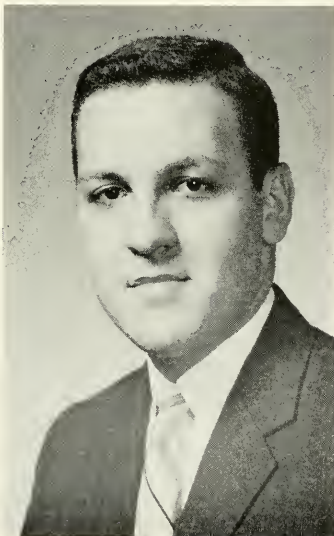
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## STUDENTS FROM OTHER LANDS

by Ron Bauman '60

A friendly face widely known on campus is that of Lorenzo Fonseca, native of Bogota, Colombia, South America. Lorenzo went to San Bartolome High School in Bogota, and after graduation came to the United States, entering Perkiomen Prep School in Pennsburg, Pa., to learn English. This was in the spring of 1956. In the summer of the same year he entered N.A.C. and took the Freshman Practicum, then toured the Eastern part of the United States, from Florida to New England. In September, 1956, he started as a freshman in the Class of 1960. Lorenzo has a very high scholastic average and an engaging attitude toward his fellow students, whom he is always willing to help, no matter what the circumstances.

Lorenzo came to N.A.C. mainly because of our locality and our small size. He feels that it is possible to get more individual attention from the professors here than at larger institutions, and to gain more knowledge which he can put to practical use back home.



Lorenzo Fonseca

His hobbies are: horse-back riding, ping-pong, chess, and tennis. In Lorenzo's spare time he may be seen at the movies (especially at Frenchtown), or on the dance floor, where he displays a real mastery of those South American rhythms.

Lorenzo is majoring in Animal Husbandry; he thinks improvement in sanitary conditions, in equipment, and in breeding programs are particularly needed on the farms of his native land.

On "A" Day last spring Lorenzo showed a Black Angus steer, winning third prize in his group. This was his first attempt at showing an animal, and he did very well in stiff competition.

We judge that he had an unforgettable time while gaining much knowledge of his field.

Lorenzo is on the staff of the *Furrow* and is a member of the Animal Husbandry Club. He is also secretary of the Contemporary Club.

The Sophomore Class is very proud indeed to have Lorenzo as a member.

# THE GLEANER PRESENTS

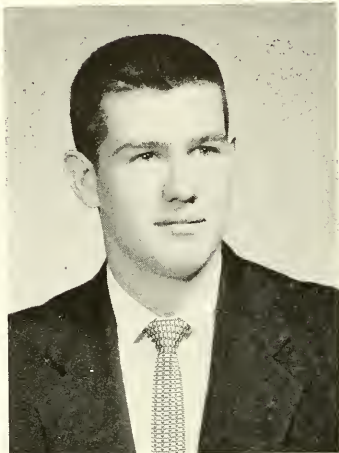
by Dave Caplan '58  
and Hunt Asbby '58

## HONOR AGGIE

About the most unassuming and credit-deserving man on campus is Don Grim, Pottstown's contribution to N.A.C. Don came here in the fall of 1954 and brought along an array of high school talents with him. He was on the football, basketball, and track teams at Pottstown High. During his high school summer vacations he favored a lot of farm work which may account for his evenly distributed 6' 5", 220-lb. frame.

Here at N.A.C. Don has set an enviable record, both scholastic and athletic. Besides his performances in these fields he has proven to be a great leader.

Let's look at some of his activities. The likeable dairy major has been president of his class for 3 years; he is the present Student Council President, Varsity Club Treasurer, Honorary '56 football Captain, Captain of the '57 gridiron team, co-captain of the '56-'57 basketball team, and has been



Don Grim

the pitcher for his class intra-mural softball team for the past 3 seasons.

His favorite subjects run in the farm-power and animal vein. His marks over-all put him in the uppermost bracket of his class. As for hobbies, you can usually find him trying to find the trouble with an engine that doesn't run smoothly.

Don states that he came to N.A.C. mainly because of the small enrollment and the personal contact with the profs. Also he prefers small college athletics because you don't get lost in the shuffle. As for the future of N.A.C., Don thinks bigger and better things are ahead for the school.

Upon graduation, Don is definitely leaning toward owning his own dairy farm. But if this doesn't come through immediately, he may seek a teaching position. Whatever his endeavor, we know that Don will be a success and a credit to everybody that has been associated with him. Good luck, Don.

## MAN OF THE MONTH

Our Professor of Landscape Design is Mr. Frederic S. Blau, who was born in Yonkers, N. Y., in April of 1919.

Mr. Blau attended Yonkers High School, where he was a member of the track and swimming teams.

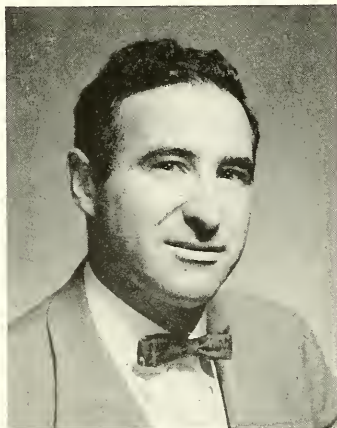
After he graduated from high school Mr. Blau came here to the National Farm School and studied ornamental horticulture. He graduated from the Farm School in 1940 as valedictorian of his class.

Upon graduation from the Farm School Mr. Blau managed an estate in Media, Pennsylvania. Later he managed the retail sales department for the Clover Nursery in London, Ohio.

In 1942 Mr. Blau entered the Army Air Force. After attending Aerial Photogrammetry Schools, he was stationed in China. While there, Mr. Blau did the original bombing charts for the first B-29 raid on Japan. These were the first U. S. planes over Japan after the Doolittle raid over Tokyo.

Mr. Blau then came back to the U. S. to attend Officer Candidate School. After he received his commission, he

transferred to the Signal Corps and was stationed at their photo center on Long Island, N. Y.



Mr. Frederic S. Blau

Later Mr. Blau was shipped to the European theater. After VE day, he was on his way back to the Pacific area via the U. S., when World War II ended. He taught photography in the Army until 1946.

Soon after leaving the army Mr. Blau attended the Harvard University Graduate School. He graduated in 1950, and holds both Bachelor and Master degrees in Landscape Architecture. Utilizing his training at Harvard, he worked for Shurcliff & Shurcliff, landscape architects in Boston, and Carl Stelling Associates in New York.

Mr. Blau came to N.A.C. in 1950. He has his own private practice with offices in Philadelphia, and at his home in Doylestown.

Mr. Blau is kept busy with his teaching, his business, and his family—Mrs. Blau, a son, and a daughter. In his spare time he likes to work with his hobbies of woodworking and photography.

We are indeed honored to have Mr. Blau as our Man of the Month.

# FOOTBALL OF-'57

## A Special, Detailed Resume For The Fan

by Dave Caplan '58

The home opener of the 1957 season saw the Aggies win their second straight game, this one a 20-2 victory over the Washington D. C. Teachers College.

A slow start found the Aggies trailing by 2-0, at the end of the first quarter, after a quick kick by D. C.'s George Speros sent the Aggies back to their own 5 yard marker. Later Bill Scott was tackled trying to get out of his own end zone. This was a safety and the Teachers led 2-0.

Early in the second period, the Aggies blocked a punt attempted by Speros on the D. C. 40 yard line. The blocking was done by Frosh John Holm and Senior Bernie Bunn. From here a 30 yard pass, Bob Rush to Bill Scott, put the ball on the 10 yard line. Bill Sturm and Emory Markovic advanced the ball to the 2 yard line. After a pitchout to Scott netted a first down, just shy of the goal, Rush sneaked through for the touchdown. Capt. Don Grim added the extra point, so at halftime the score read: Aggies 7 D. C. Teachers 2.

The third period saw a kicking duel develop between the Aggies Bill Scott and D. C.'s George Speros. Numerous penalties hampered the Aggies at this point, but as the fourth period got underway, Bob Rush started his aerial game going and there was no stopping the Aggies.

Bill Scott made a beautiful grab out of a would-be interceptor's arms, Joe Faline caught 2 passes at his knees, and Bill Sturm raced 22 yards with another. But the Aggies were denied momentarily as the attack bogged on the D. C. 2 yard line. A second later fullback Ed Stickle intercepted a D.C. pass and returned it 5 yards to the D.C. 5 yard line. A few plays later Bill Sturm cracked over from the 2. The conversion attempt by Capt. Grim was slightly off as the Aggies took a 13-2 advantage.

The next time the Aggies got the ball, quarterback Rush completed 4 straight aerials, and the fourth one went to Junior halfback Dick Porter for a touchdown. The touchdown play covered a total of 34 yards. Capt. Grim

kicked a perfect placement and the Aggies had a 20-2 victory.

A list minute scoring drive almost became a reality as Sophomore quarterback Frank Radican showed a surprising running game. The drive however, was stopped by the clock with the Aggies driving on the D.C. 9 yard line.

The statistics of this game were amazing. Quarterback Rush completed 15 out of 19 aerials, which boosted his 2 game total to 26 out of 35 attempted. He had also thrown 3 touchdown passes. After this game he found himself the fifth ranked small college passer. His favorite target was Joe Faline who had caught 11 passes for 120 yards in two games, which puts him among the top receivers in small college circles. The team statistics were overwhelming as the Aggies had gained 419 yards, 244 by passing alone.

For the first game of the season, the Aggies had traveled to Upper Montclair, N. J., and had proceeded to rack up a 14-0 victory.

The defense was especially notable as Montclair was virtually unable to get any kind of offensive attack under way at any time.

In the first half the Aggies dominated the play but couldn't get that final T.D. push, so the score was 0-0 at halftime.

Evidently the Aggies weren't about to rest on their laurels as the Pihosmen started the scoring in the third period. The first score was a quarterback sneak by Bob Rush from 1 yard out. This was set up by a 45 yard run by Emory Markovic. The extra point was added by Capt. Don Grim's perfect placement. The second touchdown was a perfect pass from Aggie quarterback Bob Rush to halfback Bill Scott who was behind the safety man on the 20 yard line and romped the rest of the way unmolested. This play covered 42 yards. The extra point was from a field goal, as a 15 yard penalty set the Aggies back to their own 17 yard line and Capt. Grim calmly split the up-rights from the vicinity of the 20 yard line.

The Lincoln University Lions next



Dave Caplan

fell before the powerhouse Aggies by a score of 37-0. Quarterback Bob Rush called a perfect game at quarterback as he led six different Aggies into the scoring column.

The first touchdown was a perfect 46-yard blast off tackle by Emory Markovic. The second period featured 2 Aggie scores. These were put over by a pass, Rush to Joe Faline, for a 22-yard T.D. and a 14-yard run by Bill Sturm. This gave the Aggies a well padded 18-0 halftime lead.

The second half was a duplicate of the first as the Green Wave piled on 19 more points. With Frank Radican operating at quarterback there was a little let-up. Joe Siatkowski was the first T.D. producer in this half, receiving a 10-yard pass from Radican. In the final stanza Frank Radican sneaked the pigskin over from the 1-yard line and Bob Rush did likewise. They also added our only point after touchdown to make it 37-0.

Superb passing and a strong running attack took its toll on the Kutztown State Teachers, as the Aggie "11" chalked up its fourth consecutive win, 27-12.

On the opening kick-off, hard running Aggie Sid Blair returned the ball

(continued on page 17)

# GO WEST YOUNG MAN

## A Personal Account From A Traveling Upperclassman

by Jon Potasbnick '59

If you like to travel, see the country, meet its people, and make a little money besides—your sophomore and junior summer practicum is an ideal time.

For instance; in the early part of last semester, I came up with the idea that I would like to see what the large scale beef enterprises were like in the midwest and west. I discussed the idea with one of my classmates who went for it right away.

We made several contacts through a helpful faculty member. After writing several letters to County Agents in South Dakota and Nebraska, and to a few ranchers in South Dakota, we had a job.

Neither of us knew what to expect because we had never been further west than Pittsburgh, Pa. As the spring semester wore on, the excitement of travel grew.

Finally, the plans were made, the semester was over, and we were on our way.

The first thing we noticed as the miles went by was the difference in farming methods from state to state; especially the way the corn was planted. First there were the straight top planted rows as we have here, then the check rowed method, and then the furrow planting or listing.

After passing through the mountains in western Pa. and the rolling country of Ohio and Indiana, we saw the vast flat fields of the Corn Belt. It was amazing how far you could see without any obstructions.

In two and a half days we reached our destination: Gregory, South Dakota. The ranch at which we were to work was about 15 miles south and a mile and a half east of the town.

Since it was Sunday when we arrived our first day was rather uneventful; but Monday morning at 6 a.m. we started our work.

A typical day would begin at 6 a.m. with the chores of milking, and feeding the livestock. We had breakfast at 7 o'clock and started the day's work at 8.

Most of the summer's work was comprised of haying, planting corn, or working cattle and calves.

In that part of the country there is a lot of hay stacked loose. Many of our stacks had about eleven tons of mixed alfalfa and crested wheat grass. We put up about 3000 round bales and 3000 rectangular bales during the summer. Practically all hay is stored in the field, rarely under any sort of cover.

While working cattle we did some horn-branding and horn tipping on the pure-bred cows. We also dehorned,

branded, and castrated the commercial calves. We used saddle horses when necessary for moving the animals.

After about 4 or 5 hours work we would stop for dinner, and then back to work.

At about 5:30 the boss's wife usually brought a lunch out to the field. This lunch consisted of sandwiches and a cool drink. After lunch—back to work.

The working day usually ended at dark, except Saturday when we quit about 6:30 p.m. for our big night in town, and Sunday when we only worked till about 11:30 a.m.

The time passes quickly when you're busy and when you like what you're doing, so before we knew it, the 12 weeks of our practicum were over.

While we were working, we had decided to do more travelling before coming home; so from Gregory we went through the Black Hills and Badlands of South Dakota and up through Wyoming to Yellowstone National Park. The rural scenery we saw was breathtaking. It was something I could never describe, yet will never forget. From Yellowstone we came home.

If you like traveling, let me re-emphasize the idea that your summer practicum is the opportunity you've been looking for.

## THE FIRE ANT

by Norman Carpenter '58

The South, long accustomed to red bugs, screw-worms, boll weevils, and other "varmints," recognized last spring that it had a new pest on its hands, the fire ant.

Native to southern South America, the ant established a beach-head near Mobile, Ala., at least 30 years ago. Suddenly, three years ago, it began to multiply so rapidly that it now ranks as a major menace.

The reddish,  $\frac{3}{8}$  inch long ants do not destroy any specific crop. Their way of



Photo—USDA

life is to tunnel underground, excavating a nest of interlaced chambers and building a solid mound about a foot high. Their foods are juices sucked from plant roots and stems, seeds, tender shoots, and any insects or animals they can kill. They go for fledgling birds and even kill them in their eggs before they have hatched. Most conspicuous damage is done to vegetable crops.

The annoyance of their mounds is  
(continued next page)



# BASKETBALL HIGHLIGHTS

by Joe Shinn '59

Fellow Aggies, have you ever thought what the long, cold winter would be like without the pep-ups from the weekly basketball game? No doubt you've never given it a thought, and just gone to the games if you didn't have something else to do or if it wasn't too cold. Our hustling basketball team deserves more than just a "taken for granted" attitude. These boys practice every night, every week, for five months, giving up holidays and staying over week-ends. This year they traveled to the western part of the State for a three-day trip in ice and snow, to play the first three games of the season. These games were played against teams rated high above ours, whom we have never opposed before. It is not too surprising that we lost those games (Geneva-79-92, Waynesburg-58-66, and Gannon-60-70). But as you can see, the scores are not high

and are relatively close. The Aggies played hard against their opponents after the tiring trip, and woke the western teams up to a fast-moving, fighting, strong defense-type ball game that is characteristic of our team.

After the excitement of the trip west, the Aggies settled down to fighting their old adversaries in nip and tuck battles, never losing their old spirit or drive.

Starters on the varsity are as follows: Jack Briggs, junior; Dave Bjornson, junior; Bill Haller, senior; Dick Prins, senior; Tony Cabrales, senior; Barry Tomshe, senior; Bruce Holck, senior; and John Merrill, junior. Alternating between first string Jay-Vee and Varsity are Carl Pfeufer, freshman; Dave Linde, sophomore; and Emory Markovic, sophomore.

The Junior Varsity opened its season with Ursinus, and continued on its 13-

game schedule. Up and coming members of the Junior Varsity team are: Phil Staudt, Gary Miller, Dave Irons, Bob Grim, Joe Kapusnak, Joe Shinn, Walt Hoogmoed, Roger Blatt, John Anderson, Terry Whitman, Jim Hoover and John Van Vorst.

Coach Ted Gehlmann, never tiring in his efforts to keep the boys playing hard, employs tricky defensive and offensive maneuvers to keep the other teams guessing. With tall men "under the boards" for rebounds and smooth ball handlers "out back," Coach Gehlmann makes use of the fast break as often as possible, saving the offensive plays for times when the opposing defense gets caught up.

With this combination of a good ball club and a wise coach, how can we have a bad season? Let's all support the team at every game, and on campus, too!

## FIRE ANTS

(continued from preceding page)

worse than their damage to crops. These mounds, thickly set about in hay or grain fields, damage mowing and harvesting machines. They get into the fodder and sting the cattle that try to eat it, or the humans that handle it. In places where they are thick, farmers have trouble getting laborers to work in the fields.

The fire ant has a peculiar talent. It chews a slit in the skin of its victim, lifts the skin with its mandibles, curves its abdomen under its body and injects a dose of fluid which causes fiery pain, raises welts, and may form a pocket of pus. Victims highly sensitive to ant poisoning may be hospitalized. One baby has been killed by the ants.

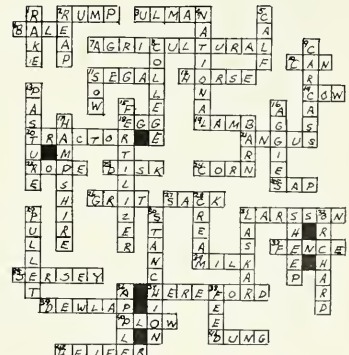
The U.S.D.A. does not think that the fire ant can be eradicated. They are too well established, and they live in forests and wastelands as well as in settled areas. No natural enemies have been found that can be imported to

prey upon them. In spite of quarantines that may be declared against them, the ants will spread as far as climate will permit, perhaps as far north as Pennsylvania. They can be checked in towns, fields, and pastures by expensive poisoning methods.

Answer to  
Crossword Puzzle  
Found on  
Page 19

For Good Food  
**CROSS KEYS DINER**

Routes 611 and 313  
DOYLESTOWN



A TRI  
**THE 1957 FO**

**A RECORD OF S**



*Captain Don Grim leads the team in practice.*



*Coach Pete Pihos plans a strategy.*

*Halfback Bill Scott practices a punt.*



*Sportsmanship first.*



TE TO

# FBALL TEAM

WINS, ONE LOSS



*Halfback Bill Sturm makes a tackle.*

*Bill Sturm makes an end run.*



*End Joe Faline goes out for a pass.*

*Left to right; Don Grim, best all-around player and sportsmanship awards. Bernie Bunn, outstanding line-man award. Bob Rush, outstanding back award.*



# MILKING PARLORS

by Andrew J. Salamone '60

A milking parlor is a name used to designate a special room in which cows are milked.

Interest in milking parlors is very much on the increase, and it will continue to be so with the extension of the loose-housing idea. This year of 1958 will see the conversion of thousands of old milking barns to the parlor arrangement.

There are two general types of milking parlors: one in which loose stalls are on the floor level, and the other in which the milking stalls are elevated thirty inches above the floor from which the operator works.

The walls of the typical parlor are of concrete block, 8x8x16 inches. Thirteen courses of block give a ceiling height of 8 ft. 8 in., which is generally regarded as a satisfactory minimum. To eliminate sharp corners on entrances and exits — bull nose blocks should be used.

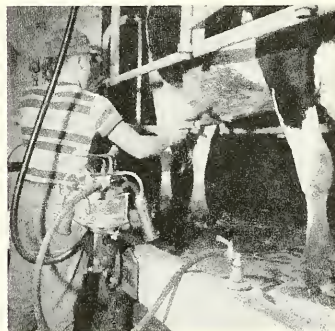
For the successful operation of the milking parlor a holding alley three feet wide, which will accommodate three or more cows, is required to prevent contests among the cows just before entry into the parlor. This alley should extend to the loose-housing area.

A loose-housing area is essential with a milking parlor unit. The cows are allowed to be loose in this type of construction. The size of the building depends on the size of the herd which is to be milked.

There are two types of floor-level stalls for a milking parlor. One is the regular stall and stanchion into which the cows are brought and, when milked, are backed out of. Generally the manger is used for the feeding of grain during the milking. The second kind of floor-level stall is what is known as the walk-through stall. The

cows enter from one side, and when milking is done, the gate is opened, and they walk through to go back to the yard or the barn. From three to six or more stalls are used in the floor-level stall type, the number that can be accommodate at one time being dependent upon the number of cows in the herd and the number of people doing the milking.

There are two types of elevated stalls for a milking parlor. These two types are based on the same principle as the floor-level stalls, but the main difference is that these stalls are elevated thirty inches. The elevated stall type of milking parlor is the most pop-



♦ Easier to Work

ular in this country because of the ease with which the milking can be done.

For efficient operation, even though there is but one milker, four stalls should be used. This allows two cows to milk simultaneously while the other two are being prepared for milking. By this arrangement sufficient time will also be allowed for the cows to eat their grain, except in cases where cows are slow eaters and large amounts of grain are offered. The various ar-

rangements that can be used are known as the U-type, Montana type, tandem type, semicircular type, and the double tandem type.

It has been found that to be satisfactory a stall should be eight feet in length, three feet in width at the widest portion, and not less than two feet wide at either end. In those types where the cows pass by the milking stalls an alleyway 3 feet wide is required. Stalls for milking parlors are made by a number of manufacturers of milking and barn equipment and vary somewhat in detail. The gates are opened and closed by the operator by means of levers. Likewise the door to let in the cow from the pens or barns is operated from the milker pit.

The milking stalls should be provided with drainage facilities, and a curb 2½ inches high should be constructed from the stall floor on the edge next to the milking pit, to protect soilage of the pit in the event that urination or defecation should occur. In most areas the Board of Health rules require that drains from the parlor must be carried outside the building before they can be tied into the rest of the drainage system. The milking parlor lends itself admirably to the use of the releaser type of milking equipment; however, any other standard milking machine may be used.

In some cases where milking parlors are used special stalls are arranged in which cows can be fed grain before they enter the milking parlor, on the theory that the feeding of grain adds to the danger of contaminating the milk. In most installations, however, grain is fed in the milking stalls in a small manger located in the front side of the stalls. Grain feeding in the milking parlor may be simplified by proper construction and storage of the grain up above. In average milking herds

(continued next page)

cows will be in the milking stalls at least 8 minutes for each milking. This allows them time enough to eat the normal grain allowance. However, some cows eat grain more slowly than others and if such slow eaters should also be heavy producers, requiring extra amounts of grain, the normal time that they are in the milking parlor may not be long enough for them to consume the amount of grain desired.

When grain feeding is done in the milking parlor along with the washing, the preparation of the cow for milking, and the actual milking, the whole operation can be performed by one individual. If grain is fed before the cows enter the milking parlor (unless it is done some time before milking), it will be more difficult for one man to handle the entire operation. Grain feeding offers a special inducement for the cows to come into the parlor.

Among the important advantages of parlor milking are that the cows come in of their own free will, and are at ease during milking time. In order that the cows enjoy these advantages it is important that proper precautions be taken when they are first introduced to the set-up. If cows are roughly handled and forced into the milking parlor the first time, they are apt to form a bad association with the set-up and will be hesitant to come in of their own will, and when in the stalls, are apt to be so excited that the milking cannot be accomplished properly.

It has been found that if the milking stalls are left open, grain put in, and the cows permitted to go through several times before the actual milking starts, there will be less difficulty in forming a desirable association with the set-up. Usually if the "boss cow" takes it upon herself to go through, the rest of them will follow without a great deal of difficulty. Once the cows have developed a liking for the milking parlor, they will line up in essentially the same order for each milking and will enter the parlor of their own accord as soon as the door is opened.

Once the cows have been properly trained for milking in the parlor, they feel as much at ease there, as in the normal stalls and stanchions. While provision should be made for drainage from each stall, it has been found that cattle very seldom urinate or defecate in the milking stalls. These physiological activities usually take place while the cows are waiting to come into the milking set-up.

The several advantages of a milking parlor are as follows:

1. Stooing is not required of the milker because the cows' udders, operating handles for stall gates, pullores to open doors for cattle to enter, and — most important — the crank to turn feed into the feed pan, are all at normal working level.
2. Everything you do with each cow is in a 2-step area. The cows bring the milk to you.
3. One man can milk 25 to 30 cows in an hour, as attested by hundreds of records. The Alabama Experimental Station states that, in one test, individual-stall milking took 9½ minutes and 199 steps per cow; parlor milking required only 7.5 minutes, and 17.5 to 25 steps, per cow.
4. It is easy to keep a small room immaculately clean. You simply can't do that with a large stable. To the problem of producing Grade A milk the milking parlor is the real answer.
5. Teats are easy to see and reach. You have full view of the udder while you work. Mastitis is easier to detect and control.
6. The stall-front panel fully protects the person milking.
7. The parlor cuts out some of the drudgery, and encourages your boys to stay with you. No American home is more appealing than the farm home if you "modernize" to satisfy the children's natural desire for new and better methods.
8. The cost of pipeline milking is much lower with a parlor. For four milking stalls for 50 cows, the pipeline required is about 18 feet, plus the end alley. For three milking stalls, the pipeline required is about 25 to 27 feet. In a conventional barn, 200 feet of pipeline is not uncommon. The milking parlor simplifies the changeover to pipeline milking.
9. Each pocket in the grain-metering hopper lets down about one pound of feed. It is easy to measure the feed accurately for each individual cows. Cows soon learn to eat their ration during milking time.
10. The milking parlor lends itself to use of a loose-stock barn and a self-feeding hay barn, which is a great labor-saving system.
11. Carrying milk in the stall barn

takes 2 to 4 times the number of steps required in the milking parlor. Calculate these steps by the year and you will be astounded at the total.

12. Why not milk more cows if you have them? With loose-stock housing and a milking parlor, one man can milk 20 cows, or 50 cows, in the same number of stalls because the parlor system is a flexible system.
13. Today the milking parlor is the quickest and easiest way to meet Grade "A" requirements at reasonable cost.

Some of the disadvantages of milking parlors are as follows:

For the average farmer the cost of a complete milking parlor is the biggest disadvantage. Because building costs vary from place to place, and because one farmer may put the entire job in the hands of a contractor, while another may do part or almost all of the work himself, it is difficult to put a price on a completed milking parlor. Contractors' bids on a three-stall parlor and milk house run from \$2400 to \$3600 in the Midwest. This is without equipment. The stalls cost around \$170 apiece, and the vacuum line, vacuum pumping outfit, and two other milker units run \$425.

For efficient operation a milking parlor requires loose-stock housing.

The loose-housing system requires 1½ to 3 times the amount of bedding needed for a stanchion herd.

Investigators and farmers agreed that "boss" cows are more of a problem in loose-housing than in conventional barns. "Boss" cow problems can be reduced through dehorning, self-feeding hay in extra long racks, and tying. In extreme cases it may be necessary to sell a problem cow.

It is more difficult to detect and treat cows that are off-feed, sick, or injured, in loose housing. The loose-housing operator must place more emphasis on detecting such cows as he goes through his chore routines. These difficulties did not prevent loose-housing operators from equalling the production attained in conventional barns.

Appearances are less orderly in loose-housing than in conventional barns, because cows are not lined up at any one time. Grooming is more difficult in loose-housing. Herd attractiveness may be unimportant to the average dairyman, but it is of considerable importance to breeders of purebred dairy cattle.

# H I J A C K E D

"Do you know," said the young, newly graduated student to an old farmer, "that your method of cultivation is a hundred years behind time?" Looking around he remarked: "Why I'd be surprised if you made a dollar out of the oats in that field."

"So would I," said the farmer, "it's barley."

The wind was blowing briskly. Poetically the young agronomist spoke as he helped his girl into the car: "Winter draws on."

She: "It's none of your business."

Student Nurse: "Every time I bend over to listen to his heart, his pulse rate increases alarmingly. What should I do?"

Doctor: "Button up your collar."

Jones was sitting with his wife on a hotel veranda one evening when an Aggie and his girl came up and sat on a bench near them.

Hidden by a bush, Mrs. Jones whispered to her husband, "Oh, John, he doesn't know we're here and he's probably going to propose. Whistle to warn him."

"What for?" said Jones. "Nobody whistled to warn me."

An inebriated farmer rushed up to the room clerk in a hotel and demanded to have his room changed.

After a long argument the clerk finally asked: "Sir, why are you dissatisfied with the room you have?"

"The damned thing's on fire!"

Judge: "Officer, what makes you think this Aggie is intoxicated?"

Officer: "Well Judge, I didn't bother him when he staggered across the street and fell flat on his face, but when he put a nickel in the mailbox, looked up at the Town Hall clock and said, 'Holy Cow, I've lost 14 pounds, I had to bring him in.'"

There once was a stallion who ran for the mare of the town.

A gentleman was returning from a gay party at 3 o'clock in the morning. After a few minutes his wife heard a crash.

"George, what are you doing?" she asked.

"I'm teaching that darned goldfish not to bark at me!"

"What's the difference between a girl and a horse?"

Hort man: "Gee, I don't know."

"You must have had some damn fine dates."

"Why did you give that checkroom girl such a large tip just then?"

"Well gee, look at the swell hat she gave me."

Chem. Prof: If this chemical were to explode I'd be blown through the wall. Now gather around so that you can follow me.

A hen was hit by a speeding foreign car as she crossed a road. She got up, smoothed down her feathers and muttered: "Lively little cuss, but he didn't get far!"

A Dairy man caught his girl in his roommate's arms. To their surprise he coolly replied: "Oh, I don't mind if you neck with my girl, pal, but there is going to be one heck of a fight if you don't take your hand off my class pin."

Junior: "I failed my accounting test."

Senior: "But I thought you had the answers written on the cuff."

Junior: "Yeah, but I put on my Chemistry shirt by mistake."

"Smitty took his girl out in the fog and mist."

F.I. boy: "Is this ice cream pure?"

Clerk: "As pure as the girl in your dreams."

F.I. boy: "Give me a cigar."

An. Hus. man: "I think dancing makes a girl's feet big, don't you?"

Girl: "Yes."

An. Hus. man: "I think swimming gives a girl awfully large shoulders, don't you?"

Girl: "Yes."

Brief thoughtful pause:

An. hus. man: "You must do a lot of riding."

# H U M O R

**Definition:** Blind date—When you expect to meet a vision and she turns out to be a sight.

“Where did you meet your wife?”

“At a travel agency. I was looking for a good vacation and she was the last resort.”

Those new-fangled imported cars are so small you have to open the door to change your mind.

## Crunch Dep't.

“What's your roomie doing?”

“He's counting his mustache.”

“Is he ahead of his girl yet?”

Don't bother to complain, nobody's goin' to listen anyhow. They're too busy tellin' their own troubles.

## More Crunch

“You've got the nicest set of teeth I've ever seen.”

“Yeah, but I like your double-chin—your lower lip keeps covering it up.”

## FENCE-RAIL PHILOSOPHER

One o' my cows got out last night and got hit by a little foreign car. I think she'll be a little off milk to-night, but they cleaned up the car with a vacuum cleaner.

My neighbor, Brown, gave one of his cows her first shot the other day. Next mornin' he walked into the barn with an electric drill and she broke loose and tore down three fences before they caught her.

## MONDAY MORNING LECTURE



8:00



8:10



8:15



8:20



8:25



8:50  
COFFEE BREAK! ☺

# INSURE YOUR CROPS WITH WATER

by Richard Haas '58

This summer, one of the driest in the history of our area, has brought many farmers to the realization that in the tough, competitive field of agriculture they must have some type of crop insurance to protect their investment. Facing high production costs, which must include labor, equipment, fuel, fertilizer, and seeds or plants, our farmers have invested a sum which they can't afford to lose.

Insects and other pests which limit crops are being kept at a minimum by insecticides, fungicides, herbicides, and the normal methods of cultivation. The big limiting factor today is moisture. The average amount of rainfall in this area is sufficient to produce good crops, but a problem arises when it is not available during the peak growing periods. In order to eliminate this risk from droughts farmers are turning with increased interest toward irrigation.

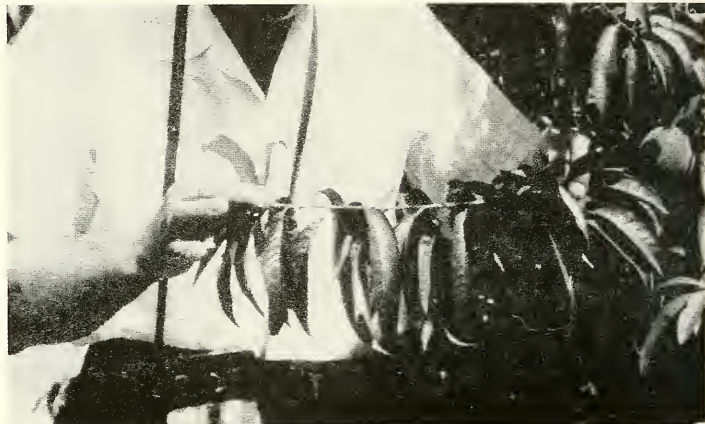
Before a new development such as irrigation in our area can be offered to the public it must be tested to determine if the system will actually increase the quantity or value of the crop. Industry sometimes aids in the development of new methods of using such products as sprays, fertilizers, and equipment of all types. The bulk of the tests and experiments, however, are conducted by our Agricultural Colleges and Experiment Stations. Many of these experiments are conducted by graduate students working for their Master's or Doctor's degree.

Thus, Mr. Feldstein of our Horticulture Department has, in conjunction with his doctoral studies at Rutgers University, been experimenting with the irrigation of peaches. His studies, conducted in the N.A.C. orchards during the past three summers are among the first to be made in this field in the East. Mr. Feldstein's findings, reported jointly with Dr. Norman Childers of Rutgers University, have been published in the 1957 proceedings of the American Society for Horticultural Science.

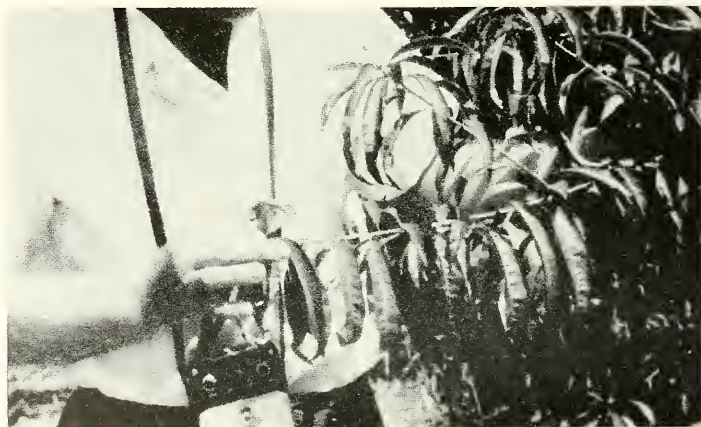
The object of the tests has been to determine the differences between ir-

rigated and non-irrigated fruit in such matters as yields, fruit size and color, date of harvest, shoot growth, size of fruit buds, pit splitting at harvest time, hardness of fruit buds, percentage analysis of the various essential elements, and rate of fruit enlargement.

The data so far obtained in these tests have definitely established that fruit size and yield per tree have been increased, the harvest date has been advanced, and the shoot growth size has been increased, by the use of irrigation at the College Orchard. This year, in



*Growth on an un-irrigated peach tree.*



*Growth on an irrigated peach tree.  
Notice that twig is thicker and longer and has a shoot.*



addition to the external characteristics of the leaves and fruit, their mineral content will be studied. Tests will be run to determine the amounts of the various elements contained in the leaves and fruit.

As a result of the tests conducted here, and others like it conducted elsewhere, farmers will have available to them increased scientific knowledge of how to grow better and finer food products for us all to enjoy.

## FOOTBALL OF '57

(continued from page 7)

for 60 yards to the Kutztown 20. Freshman Pat Millfried, starting his second game for the Aggies, caught Rush's pass for a score on the third down. Captain Don Grim kicked the extra point.

Receiving a Kutztown punt the Aggies advanced to midfield. Teacher Bob Steidle passed to Emil Ilchuk for a first on the Aggie 18. Castelucci then ran for Kutztown's first score. The conversion by Bilella was not good.

The Aggies advanced 35 yards and then punted into the end zone. The Teachers were pushed back and a punt by Ilchuk put the ball on the 35 yard line.

The Aggies moved to the 8 on a run by Markovic and an illegal procedure penalty against the Teachers. Bob Rush tossed a short pass to Markovic for the second Aggie touchdown. Grim added the extra point.

Near the end of the half, Kutztown moved for a total of 80 yards on a strong running attack. Castelucci plowed through the Aggie line from the 4 to make the score 14-12. The pass by Steidle for the extra point was incomplete.

In the third period the Aggies drove forward for a total of 60 yards. Rush attempted to pass from the 5, but ran for a touchdown. Grim converted for the extra point.

In the beginning of the fourth quarter both teams exchanged punts. The Aggies, moving from the 45, charged to their fourth score in 5 plays. Sturm ran the touchdown from the 5. The extra point was missed by Grim, leaving the final score at 27-12.

The Aggies registered their fifth straight win with a 41-0 shutout of Galludet College.

Seven players figured in the scoring as the Aggies coasted to their most

convincing win of the season. Senior Sid Blair scored twice while Emory Markovic, Joe Faline, Pat Millfried, and Bill Scott each scored 6-pointers. The extra points were kicked by Capt. Don Grim three times, Sid Blair once, and guard Al Edling once.

The first period scoring was limited to a 15-yard T.D. pass, Radician to Faline, with Grim tacking on the extra point.

In the explosive second period, Blair scored on a 2-yard plunge and a 20-yard sprint following a fumble recovery by Grim. On the next kickoff Galludet was forced to punt. On the first down, Emory Markovic sped 77 yards for another T.D. On the following kickoff Galludet fumbled and the Aggies recovered. On the first down Frank Radician pitched a perfect strike to Pat Millfried, good for 25 yards and a T.D.

In the third period, Scott returned a Blue Bison punt 42 yards to make the final N.A.C. score. Then the bench was cleared by Coach Pihos. It should also be mentioned that the visitors accounted for only six first downs and they never penetrated into deep Aggie territory.

In their only loss of the season, the Aggies bowed to an alert Trenton S.T.C. team, 19-14.

The first period scoring was fast and furious as the Teachers opened up a 13-0 lead, due mainly to the hard playing of opponents Black and Linder. The Aggies struck back momentarily on a pass from Rush to Pat Millfried to make the score 13-7.

Trenton was not to be denied as they sprung Linder loose again on a 65-yard gallop to open up their lead to 19-7. This was the halftime score.

The second half was all N.A.C., as the Teachers were held to minus yardage on offense. In the third period a long Aggie drive culminated in a spectacular T.D. on a tackle-eligible pass. The pass was from Bob Rush to Bernie Bunn. This along with Don Grim's second conversion cut the lead to 19-14. Twice in the fourth quarter, the Aggies marched deep into Trenton territory only to be held inches short of a first down on the 20-yard line each time. The final score was Trenton 19, N.A.C. 14.

The final game of the season was played under wet conditions in Greenvale, Long Island, N. Y., against C. W. Post College. The result was a rousing

40-12 win for the Green and Gold warriors of Coach Pihos.

This game featured the spectacular running of Senior Bill Scott who closed out his varsity career with 3 T.D.'s. Other scores were registered by Bob Rush on a short plunge, Bill Sturm, and Emory Markovic on a screen pass. The only Post scores were registered against the Aggie Reserves.

The 1957 football team will be long remembered around N.A.C. Their record speaks for itself. Many pessimists before the season were thinking a lot different than the players who were practicing for this campaign. The football team surprised everyone except itself.

Who was responsible for these results? The Coaches certainly have the system well installed as well as having good morale on the squad. But, above these qualities, the players were well disciplined. To explain this further, it can be said that the players followed orders from the coaches and the captain to the utmost because they knew it was for one common cause, a winning ball club. From the results you can see how the team worked together with the greatest individual efforts possible.

It should be noted here that quite a few varsity men have reached the end of the trail. These Seniors all have contributed many creditable performances on the gridiron. Heading the list is the Captain of the '57 team, Little All-American Honorable Mention Don Grim. Other players who will be sorely missed include Joe Faline, a spectacular end who rarely drops a pass; Bill Scott, punter deluxe; Bernie Bunn, a hard-charging tackle; Larry Widdoss, the mighty mite; "Merk" McLaughlin, a savage tackle; and Sid Blair, a hard-charging back at any position.

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## SAFEGUARDING—

(continued from page 4)

in plain language. That "all-important" piece of paper tells consumers what they are buying, exactly how much, the name and address of the manufacturer, packer or distributor. Labels on foods enriched with vitamins must state the vitamin content; processed foods must have listed the ingredients in order of their predominance. Containers must fit the contents. A can holding seven ounces should not be large enough to hold fourteen ounces and possibly mislead the purchaser.

Food standards are set by a democratic process. The FDA holds public hearings and questions housewives on articles of food. It tests many samples and obtains testimony from many food officials. After all evidence is gathered, the standard for the specified food is defined on the basis of the data.

Drug labels (not from a doctor's prescription) must state the purpose for which the medicine is recommended; the quantity to take—how often, for how long; any recommendations for children and/or adults; when the drug is *not* to be taken; and its ingredients.

For cosmetics, listing the ingredients is not required, but the label must not be false or misleading. Thermometers, heating pads, sun lamps, and other therapeutic devices must likewise be carefully labeled.

No doubt the majority who read this article are familiar with the purple stamp which indicates that meat has been "U. S. Inspected and Passed." The Meat Inspection Act has jurisdiction over all interstate business in meat and requires Federal inspection of all meat shipped in interstate or foreign commerce, and inspection of processing plants.

Labels on canned, processed, and packaged meats are required to give a descriptive name to the product, to list ingredients in decreasing order of predominance, to give the new weight, and the name and address of the manufacturer or distributor.

It is obvious that no law, especially one on foods written in 1938, is completely up-to-date. Therefore, while complete revision has not been deemed necessary, there are numerous amendments to the present law. Some of these require: (1) Government testing and certification of safety and efficacy of all antibiotics before market-

ing; (2) more rigid requirements and definitions of the kinds of drugs to be used only by prescription; and (3) insurance that the chemicals and sprays left on fresh fruits and vegetables by farmers are harmless to consumers or are in amounts too small to be harmful.

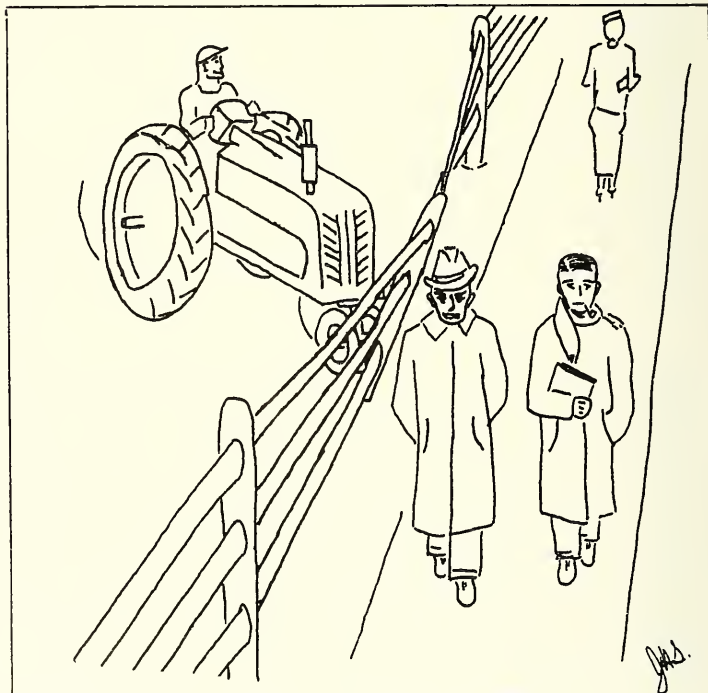
The advancements of food, drug, and cosmetic technology within the past few years, have been so rapid that it is almost impossible for FDA scientists to keep up to date with the new products. There are new chemical additives, radiological sterilization, "cooked-ready-to-serve" and frozen foods, new insecticides, hormones used in food production, endocrine drugs, barbiturants, sulfanilamides, vitamins—and the list is always increasing. We are indeed getting better foods—and a larger lifetime in which to enjoy them, but the new products introduce many problems in law enforcement.

It is up to every citizen to become familiar with the food laws and to sup-

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port recommendations made to strengthen our Federal Drug Administration, so that it may continue to safeguard our products and extend our short lives.



YES, IT WOULD BE BETTER IF WE  
WERE CO-ED.

# CROSSWORD PUZZLE

Answer on Page 9

by Jim Diamond

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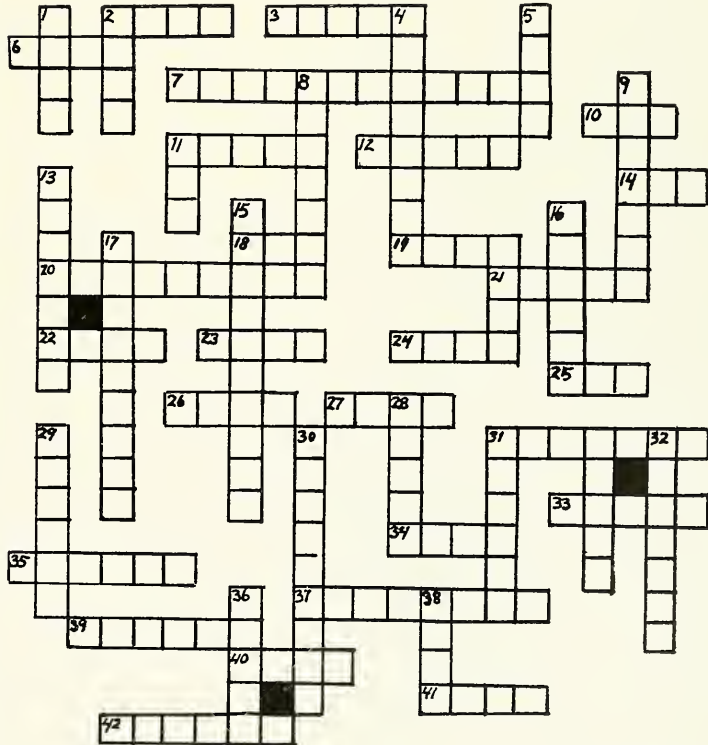
### ACROSS

2. A piece of beef between aitchbone and loin
3. Name of freshman dorm
7. Refer to 4 down
10. Food is preserved in this
11. Name of the auditorium
12. A solid-hoofed quadruped
14. A female domestic animal
18. A hen's product
19. A young sheep
20. A machine for pulling
21. A county in Scotland which a breed of beef cattle was named
22. A construction of twisted fibers
23. An implement used to break the ground up after plowing
24. Indians showed the white man how to grow it
25. The aqueous juices of plants
26. Used by poultry for grinding
27. Used to hold grains
31. Assistant Dean of Students
33. Used to enclose livestock in the meadows
34. Secreted by the mammary glands of female animals
35. A fawn-colored breed of cattle noted for rich milk
37. A breed of beef cattle founded in England

39. The pendulous skin under the throat of cattle
40. An implement used to turn the soil
42. A young cow

### DOWN

1. A toothed implement for drawing together loose material
2. To harvest or gather with a scythe
4. College near Doylestown
5. The young of a cow
8. Refer to 4 down
9. Dead body of an animal
11. A female hog
13. Grazing land for domestic animals
15. Used to enrich soil
16. Nick name for 4 down
17. A breed of sheep
28. A thick oily yellowish substance which gathers on the surface of milk
29. A young hen not fully grown
30. One of a pair of upright timbers used to confine livestock in a stall
31. Name of the dining hall
32. An enclosure of ground containing fruit trees
36. A roundish or conical shaped fruit of the Rosaceae family
38. Food for domestic animals



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